

# Candy CREATIONS



Special-occasion  
treats made easy  
with candy wafers.

## Seasonal Treats & Candies

{CREATIVE INSPIRATIONS *free* FROM HOBBY LOBBY®}

## Big Apple

Candied apples are just regular apples in costume—and these costumes are made of candy wafers (in multiple colors and flavors), caramel, sprinkles and crushed candy. Just pop in a lollipop stick for a handle and dress them up!



## What a Web

Homemade goodies mean your house will be the Halloween hot spot. The bodies of these spooky-sweet spiders are made with a round chocolate mold, the legs are wafer-dipped pretzels, and the webs are piped onto parchment paper.





## Simply Stir

The sweetest of sips are made with love. These giftable hot chocolate spoons are made by filling square molds with melted candy wafers, adding wafer-dipped wooden spoons, and decorating with yummies like marshmallows, chocolate curls and sprinkles.

## Christmas Cuties

Your favorite Christmas characters bring joy to every holiday gathering...especially in edible form. Simply dip sandwich cookies (with a lollipop stick in between the halves) into melted candy wafers and add their cute candy faces. Now everyone's a jolly, happy soul.



## That's Amore

A box of chocolates doesn't have to come from the store. These beauties come from the heart—and from candy wafers and fillable chocolate molds. We filled ours with icing (other ideas: cheesecake filling, caramel, mousse) and finished with confetti and candy roses.



## Let's Talk Pop

Roses are red, violets are blue, sugar is sweet, and cake pops are too. After dipping cake pops in melted candy wafers, add sprinkles before the candy sets and add candy bows and hearts after it sets.

*Tip: A dot of the melted wafers makes a great edible adhesive!*







## Bunny Business

Celebrate spring with the loveliest of candy creations: a bunny bouquet. Dip marshmallow bunnies into melted candy wafers (use a cookie stick as a handle). Then decorate with candy eyes and a sprinkling of sprinkles before they set.

## Good to Gourd

Know what we're thankful for? Mini bundt-cake molds. They do all the work of turning melted candy wafers into wow-worthy edible pumpkins (two stacked cakes equal one pumpkin)... and we get to take all the sweet-savvy credit.







Use cookie cutter to cut stars from centers of cookies.



Drizzle melted red candy wafers over cookies.



Add sprinkles before candy sets, then fill star cutouts with melted blue candy wafers.



## Star Power

And that's how you turn simple sugar cookies into Independence Day goodies that are just as impressive as the fireworks show.